

# Zucchini turkey meatballs in a marinara sauce on spaghetti

**Preparation time:** 45 min

**Difficulty:** Medium

## Zucchini turkey meatballs

- Cloves garlic: 3 minced or grated
- Ground turkey: 1 pound
- Italian seasoning (or oregano): 2 teaspoons
- Parmigiano reggiano (parmesan cheese), grated: 1/4 cup
- Red pepper flakes: 1/4 teaspoon
- Salt and pepper: to taste
- Zucchini, grated and squeezed of excess liquid: 1 cup

## Ingredients

- Basil, torn: 1/4 cup
- Parmigiano reggiano (parmesan cheese), grated: 1/4 cup
- Spaghetti: 8 ounces



## Preparation

**Zucchini** (or courgettes) **are a stereotypical summer ingredient** and once they start growing in your garden you tend to be overwhelmed by them; **it's good to have some recipes on hand to use them in.** I like to grate zucchini and use it as an ingredient in other recipes like in bread, muffins, burgers and meatballs where it adds a healthy vegetable to the mix and it also helps keep the things nice and moist when they cook. These zucchini turkey meatballs are a **tasty meal that just screams summer freshness**, especially when served in a **Pomì Marinara Sauce!** To enjoy even more zucchini, use zucchini 'noodles' instead of the classic spaghetti pasta!

### For the zucchini turkey meatballs:

1. Gently mix everything, form into balls, place on a baking sheet and bake in a preheated 400F/200C oven until cooked and lightly golden brown, about 20 minutes.

### For the marinara spaghetti:

1. Cook the spaghetti as directed on the package.
2. Meanwhile, heat **Pomì Marinara Sauce** in a large pan.
3. Divide the spaghetti between serving bowls, top with the meatballs, sauce cheese and basil.

**Option:** use zucchini noodles instead of spaghetti! Lightly saute them in olive oil with chopped garlic and a pinch of red pepper flakes until just tender! Yum!

**Recipe by Kevin Lynch of [closetcooking.com](http://closetcooking.com)**

## For this recipe we used:

Rustica Tomato  
Sauce 1 box

